

# Sobeys

HOLIDAY 2017

CREATE A LITTLE

*Holiday  
Magic*

FROZEN APPS  
GET THE PARTY  
STARTED

FAMILY-STYLE  
NEW YEAR'S EVE

TREATS  
FOR SANTA  
(AND YOU!)

**4 DELICIOUS  
HOLIDAY MENUS**

Find many  
more  
recipes,  
tips and  
videos  
online!

HOLIDAY.SOBEYS.COM



# WHAT'S IN STORE FOR THE *Holidays*

Stock up on products that will help you make the season easy, tasty and truly magical.

## MENU PLANNING THE EASY WAY

PAGE 10

Holiday meal prep is time-consuming. Why not leave the main dish to us? This juicy, tender boneless turkey roast comes frozen, stuffed and ready to roast—just what you need when time is tight. Cranberries add a sweet-tart note to the traditional bread stuffing and make

this turkey a tasty centerpiece for your celebration table. Turn to page 10 for more menu ideas.



**Sensations by Compliments**  
Boneless Turkey Breast Roast with Cranberry Stuffing, 1.25 kg



**Sensations by Compliments**  
Colombia Cartagena Medium Roast Ground Coffee, 300 g

Coffee Chocolate Crinkle Cookies

## BREWS YOU CAN USE

PAGE 7

Coffee brings people together. And when it's not just in your cup but also in your favourite desserts? Magic! Our medium- and dark-roast blends are fragrant, rich and inviting. They're a delicious way to make celebrations even more special. Turn to page 7 to explore our coffees and best-loved java-flavoured treats.

## FREEZER APPS SAVE THE DAY

PAGE 4

There's nothing that gets you party-prepared quite like stocking the freezer with ready-to-bake appetizers. With options like savoury samosas, spicy dumplings

and flaky phyllo bites, our frozen starters are packed with flavours your guests will love. All you have to do is preheat the oven! Check out a bunch of our favourites on page 4.



**Sensations by Compliments**  
Mini Shrimp Samosas, 20 pk



## NEW YEAR'S AT HOME

PAGE 21

Why go out in the cold when celebrating at home is so cozy? Our food truck-inspired chicken and dipping sauce comes in three varieties and pleases kids and grown-ups alike, making it a great addition to a laid-back family spread. Instead of cooking, you can concentrate on the countdown to midnight—and creating memories. See our full menu plan on page 21.



**Sensations by Compliments**  
Mexican-Style Chicken Chunkz, 750 g

## MAKE BUSY EVENINGS MERRIER

You may have lots of holiday errands to run after work, but that doesn't mean you can't enjoy a little family time at the dinner table. Our delicious Holiday Meal Bundle lets you sit down to a relaxed supper, even on an action-packed weeknight. Just grab and go!

*Holiday*
**MEAL BUNDLE**

Make busy nights easier. Just grab and go.

Available 4pm - 8pm in most stores.

Oven Roasted Whole Chicken

Dipping Sauce

Stuffing, Butternut Squash, Potatoes and Apple-Cranberry Chutney

Sensations by Compliments Chocolate Truffles

**\$24<sup>99</sup>**

LIMITED TIME



# FROZEN APPS *Get the Party Started*

**Buy, store and chill! These ready-to-cook appetizers mean you're prepared for anything—even last-minute drop-ins.**



Sensations by Compliments  
Bacon-Wrapped  
Argentinean Shrimp

Maple Glazed  
Scallops. Find this  
recipe online.



Sensations by Compliments  
Frozen Wild Atlantic Canada  
Sea Scallops, 400 g



Sensations by Compliments  
Bacon-Wrapped  
Argentinean Shrimp, 250 g

*These sweet, smoky  
bacon-wrapped  
shrimp are tasty  
and easy to prep—  
and will disappear  
quickly!*



Serve Beet Hummus with  
Sobeys appetizers, such  
as these Sensations by  
Compliments Greece at Home  
Vegetable Phyllo Bites



Edamame Hummus, with  
Sensations by Compliments  
Spicy Korean-Inspired  
Pork Potstickers



Sensations by Compliments  
Greece at Home Vegetable  
Phyllo Bites, 264 g



Sensations by Compliments  
Spicy Korean-Inspired Pork  
Potstickers, 454 g



## Edamame & Beet Hummus Dip Duo

PREP TIME: 20 min. | TOTAL TIME: 30 min.  
SERVES: 16

### EDAMAME HUMMUS:

2 cups (500 mL) shelled frozen  
edamame  
¼ cup (60 mL) packed fresh cilantro leaves  
¼ cup (60 mL) olive oil, divided  
3 tbsp (45 mL) tahini paste  
1 tsp (5 mL) lemon zest, divided  
3 tbsp (45 mL) lemon juice  
2 cloves garlic, minced  
1 tsp (5 mL) ground cumin  
½ tsp (2 mL) salt  
¼ tsp (1 mL) pepper

### BEET HUMMUS:

4 roasted beets, chopped  
(about 1 lb/500 g)  
¼ cup (60 mL) tahini paste  
3 tbsp (45 mL) lemon juice  
3 tbsp (45 mL) olive oil, divided  
2 cloves garlic, minced  
1 tsp (5 mL) ground cumin, plus more  
for garnish  
½ tsp (2 mL) each ground coriander,  
salt and pepper

**1.** To make edamame hummus, blanch  
edamame in boiling salted water 3 to  
4 min. until tender; drain and rinse under  
cold water.

**2.** Place edamame, cilantro, 3 tbsp  
(45 mL) olive oil, tahini paste, ½ tsp  
(2 mL) lemon zest, lemon juice, 1 tbsp  
(15 mL) water, garlic, cumin, salt and  
pepper in food processor; blitz to desired  
texture. Add additional tahini or lemon  
juice, or water for smoother dip, if  
desired. Transfer to serving bowl. Drizzle  
with remaining oil and sprinkle with  
remaining lemon zest.

**3.** In clean food processor, proceed to  
making beet hummus. Place roasted  
beets, tahini paste, lemon juice, 2 tbsp  
(30 mL) olive oil, garlic, cumin, coriander,  
salt and pepper in food processor; blitz  
to desired texture. Add additional tahini  
or lemon juice, or water for smoother  
dip, if desired. Transfer to serving bowl.  
Drizzle with remaining oil and sprinkle  
with pinch of cumin. Serve alongside  
edamame hummus. Or store dips in  
airtight containers in refrigerator for  
up to 2 days.

**PER SERVING** (2 tbsp/30 mL)  
70 Calories | 2 g Protein | 6 g Total fat |  
1 g Saturated fat | 0 mg Cholesterol | 3 g Carbs |  
1 g Fibre | 1 g Sugars | 85 mg Sodium





**Sensations by Compliments  
Butter Chicken Mini Naan  
Cones, 240 g**



**Sensations by Compliments  
Vegetable Pakoras with  
Tamarind Dipping Sauce, 10 pk**



Sensations by  
Compliments Vegetable  
Pakoras with Tamarind  
Dipping Sauce

★  
*Make two  
at once!*  
Both of these apps  
bake at 400°F  
(200°C).

Sensations by  
Compliments  
Butter Chicken  
Mini Naan Cones

### TIPS: *Entertaining Made Easy*

Combine appetizers that cook  
at the same temperature so  
you can bake multiple options  
at the same time.

• Line baking sheets  
with parchment paper or  
foil for easy cleanup.

• Prep just enough to get  
the party started and then make  
new batches when trays  
run low. That way, your apps  
are always hot and fresh.



**Sensations by Compliments  
Butterfly Breaded Shrimp, 340 g**



**Sensations by Compliments  
Mini Shrimp Samosas, 20 pk**



Sensations by  
Compliments  
Butterfly Breaded  
Shrimp

★  
*Make two  
at once!*  
Both of these apps  
bake at 425°F  
(220°C).

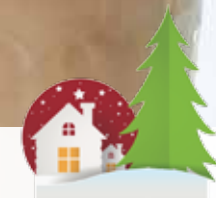
Sensations by  
Compliments  
Mini Shrimp  
Samosas

# Season's BREWING

**Brewed to be enjoyed  
on their own or used  
as a special dessert  
ingredient, our  
coffees are the key  
to a warm welcome.**



Spiced  
Hazelnut  
Latte



### Spiced Hazelnut Latte

**PREP TIME:** 15 min. | **TOTAL TIME:** 20 min.  
**SERVES:** 6

2 cups (500 mL) milk  
2 tbsp (30 mL) firmly packed  
brown sugar  
1 tsp (5 mL) ground ginger  
½ tsp (2 mL) ground cinnamon  
¼ tsp (1 mL) ground nutmeg  
pinch each ground cloves and pepper  
4 cups (1 L) brewed coffee, such as  
Sensations by Compliments Hazelnut  
Crème Medium Roast Ground Coffee  
¼ cup (60 mL) 35% whipping cream,  
whipped to stiff peaks  
2 tbsp (30 mL) finely chopped  
toasted hazelnuts

**1.** Combine milk, brown sugar, ginger,  
cinnamon, nutmeg, cloves and pepper  
in medium saucepan set over medium-  
low heat. Cook, stirring often, until  
steaming, 3 to 5 min. Whisk with  
frother or hand blender until frothy.  
**2.** Divide hot coffee among 6 large  
mugs. Pour frothy milk over coffee.  
Top each with dollop of whipped  
cream. Garnish with hazelnuts.

**PER SERVING** (¼ of the recipe)  
110 Calories | 3 g Protein | 7 g Total fat |  
3.5 g Saturated fat | 20 mg Cholesterol | 9 g Carbs |  
0 g Fibre | 8 g Sugars | 40 mg Sodium

★  
*This hazelnut-  
scented coffee  
makes a yummy latte  
and adds a lightly  
sweet, nutty flavour  
to baking.*

**Stock up for  
last-minute gifts.**



**Sensations by Compliments  
Hazelnut Crème Medium  
Roast Ground Coffee,  
300 g**



**Sensations by  
Compliments Milk  
& Dark Chocolate  
Almond Dates, 200 g**

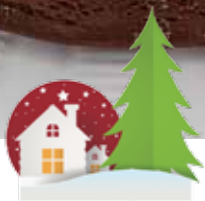


**Sensations by  
Compliments Chocolate  
Mint Selection, 225 g**





**COVER RECIPE**  
Gingerbread  
Bundt Cake  
with Coffee  
Caramel Sauce.



**Gingerbread Bundt Cake**

**PREP TIME:** 15 min. | **TOTAL TIME:** 1 hr. 25 min.  
**SERVES:** 24

- 3 cups (750 mL) all-purpose flour, plus more for dusting
- 3 tbsp (45 mL) cocoa powder, sifted
- 1 tbsp (15 mL) ground ginger
- 2 tsp (10 mL) ground cinnamon
- 2 tsp (10 mL) baking powder
- 1 tsp (5 mL) baking soda
- ½ tsp (2 mL) each salt and ground nutmeg
- ¼ tsp (1 mL) ground cloves
- ¾ cup (150 mL) unsalted butter, at room temperature
- 1½ cups (375 mL) sugar
- 3 eggs
- ½ cup (125 mL) molasses
- 1 tsp (5 mL) vanilla extract
- 2 cups (500 mL) sour cream

**1.** Preheat oven to 350°F (180°C). Grease 9- or 10-in. (23- or 25-cm) bundt pan; dust with flour. In bowl, whisk together 3 cups

(750 mL) flour, cocoa, ginger, cinnamon, baking powder, baking soda, salt, nutmeg and cloves; set aside.

**2.** In separate bowl, using electric mixer on medium speed, beat butter with sugar until light and fluffy, about 2 min. Beat in eggs, one at a time. Beat in molasses and vanilla.

**3.** Using mixer on low speed, alternately beat in flour mixture and sour cream, making 3 additions of flour mixture and 2 of sour cream and scraping down side of bowl as necessary.

**4.** Scrape batter into prepared pan, smoothing top. Bake until tester comes out clean when inserted into centre of cake, 50 min. to 1 hr. Let cool completely in pan on wire rack. Invert onto serving plate. Slice and serve.

**PER SERVING** (¼ of the recipe)  
220 Calories | 3 g Protein | 9 g Total fat |  
5 g Saturated fat | 45 mg Cholesterol | 31 g Carbs |  
1 g Fibre | 18 g Sugars | 150 mg Sodium

**TIP:**

- Drizzle Coffee Caramel Sauce (recipe at right) over cake or dust with icing sugar before serving.

**Coffee Caramel Sauce**

**PREP TIME:** 10 min. | **TOTAL TIME:** 25 min.  
**MAKES:** 1 cup (250 mL)

- 1½ cups (375 mL) firmly packed brown sugar
- ¼ cup (60 mL) brewed coffee, such as Sensations by Compliments Colombia Cartagena Medium Roast (brew stronger than package directions)
- ¼ cup (60 mL) 35% whipping cream, at room temperature
- 2 tbsp (30 mL) unsalted butter, at room temperature
- ¼ tsp (1 mL) salt

**1.** In medium heavy-bottomed saucepan, combine sugar and coffee. Cook over medium heat, without stirring, until sugar is fully dissolved and mixture is foamy, 12 to 15 min.

**2.** Remove from heat; stir in cream, butter and salt. Serve drizzled over desserts such as cakes and ice cream, if desired.

**PER SERVING** (2 tbsp/30 mL)  
70 Calories | 0.1 g Protein | 2 g Total fat |  
1 g Saturated fat | 5 mg Cholesterol | 14 g Carbs |  
0 g Fibre | 13 g Sugars | 30 mg Sodium

★  
*Try all of our blends  
to find your favourite.*

★ ★ ★  
*Sip our delicious  
coffees on their own,  
or use them as a  
flavour note in  
dessert recipes.*



**Sensations by  
Compliments  
Ciao, Roma Dark  
Roast Ground  
Coffee, 275 g**



**Sensations by  
Compliments  
Metro-politan  
Medium Roast  
Ground Coffee,  
300 g**



**Sensations by  
Compliments  
Colombia  
Cartagena Medium  
Roast Ground  
Coffee, 300 g**



Easy Panettone  
Tiramisu. *Find this  
recipe online.*



Coffee Chocolate  
Crinkle Cookies.  
*Find this recipe online.*



★  
*Add a  
spoonful of  
ground coffee  
to chocolate  
sauce for a  
full-bodied  
treat.*

Easy Chocolate-  
Coffee Sauce. *Find  
this recipe online.*

★  
*Authentic choux pastry  
and real pastry cream make these  
tender little bites so tempting.*



**Sensations by Compliments  
Mini Profiteroles, 32 pk**





# Feast & MAKE MERRY

Create a little magic this season with one of our guaranteed-to-please holiday menus.

Pick it up in-store—it's ready to roast!

*This satisfying main dish serves eight and simplifies holiday meal planning.*



**Sensations by Compliments Boneless Turkey Breast Roast with Cranberry Stuffing, 1.25 kg**



**Sensations by Compliments Applewood Smoked Cheddar, Aged 2 Years, 250 g**



**Compliments Frozen Brussels Sprouts, 750 g**

## M E N U

- Sensations by Compliments Boneless Turkey Breast Roast with Cranberry Stuffing
- Cheddar & Garlic Mashed Potatoes
- Make-Ahead Roasted Squash, Fennel & Pomegranate Salad
- Roasted Brussels Sprouts with Walnuts & Dates



Ask our butchers about the best size of ham to fit your family.



**Sensations by Compliments Hickory Smoked Honey Ham, 3.4 kg**



## Winter Wedge Salad

PREP TIME: 15 min. | TOTAL TIME: 25 min.  
SERVES: 6

- 1 large head iceberg lettuce, cut into 6 wedges
- 1 pkg (100 g) Sensations by Compliments Sliced Serrano Ham, cut into thin strips
- ½ cup (125 mL) toasted sliced almonds
- ½ cup (75 mL) dried cranberries
- ¼ cup (60 mL) ranch dressing
- 2 tbsp (30 mL) coarsely grated wine-soaked goat cheese
- 2 tbsp (30 mL) finely chopped fresh chives

1. Remove inner leaves from iceberg wedges (reserve for another use), leaving 4-leaf-thick outer leaves in wedges to form "cups." Arrange wedges cup-side up on large platter.
2. Divide ham, almonds and cranberries equally among wedges.
3. Stir together ranch dressing and goat cheese. Drizzle over wedges and sprinkle with chives to serve.

**PER SERVING** (½ of the recipe)  
190 Calories | 7 g Protein | 13 g Total fat | 2.5 g Saturated fat | 25 mg Cholesterol | 12 g Carbs | 3 g Fibre | 7 g Sugars | 230 mg Sodium

*This premium cured ham is tasty added to salads or served on an antipasto platter.*



**IMPORTED FROM SPAIN Sensations by Compliments Sliced Serrano Ham, 100 g**



**Murcia al Vino Goat Cheese, Deli portioned**

## M E N U

- Sensations by Compliments Hickory Smoked Honey Ham
- Winter Wedge Salad
- Parm-Roasted Parsnips





**Sterling Silver® Prime Rib Roast**

★  
**Dry-cured**  
and savoury, these  
sausage slices make  
an excellent appetizer  
or salad topper.



**IMPORTED FROM SPAIN**  
**Sensations by Compliments**  
**Sliced Mild Chorizo, 100 g**



### Ultimate Prime Rib

**PREP TIME:** 5 min. | **TOTAL TIME:** 1 hr. 55 min.  
**SERVES:** 8

- 4-lb (2-kg) bone-in Sterling Silver® Prime Rib Roast
- 2 tbsp (30 mL) whole-grain Dijon mustard
- 2 tbsp (30 mL) roughly chopped fresh rosemary
- 1 tbsp (15 mL) fresh thyme leaves, chopped
- 1 tsp (5 mL) coarsely ground pepper
- ½ tsp (2 mL) salt

1. Let beef come to room temperature, about 20 min. Preheat oven to 325°F (160°C). Rub mustard all over beef and then rub with rosemary, thyme, pepper and salt. Place beef in shallow roasting pan and roast about 1½ hours for medium-rare or until meat thermometer registers 145°F (63°C) when inserted into thickest part of beef, away from bone.
2. Transfer beef to cutting board and let rest for 15 min. Transfer beef to platter and cut across the grain into thin slices.

**PER SERVING** (about 2.5 oz/70 g)  
280 Calories | 15 g Protein | 24 g Total fat |  
10 g Saturated fat | 60 mg Cholesterol | 0 g Carbs |  
0 g Fibre | 0 g Sugars | 200 mg Sodium

## M E N U

- Ultimate Prime Rib
- Panettone Panzanella with Chorizo & Brussels Sprouts
- Whole Roasted Maple Onions
- Mini Yorkshire Puddings



Make these  
cannelloni  
in the morning  
and bake  
right before  
serving.



**Compliments Frozen Chopped Spinach, 500 g**



**Compliments Roasted Vegetables, 500 g**



**Compliments Chopped Walnuts, 100 g**

## M E N U

- Easy Spinach-Ricotta Cannelloni
- Compliments Roasted Vegetables
- Walnut & Grape Vegan Stuffing



# Holiday MIXER

Make get-togethers a breeze with our tasty big-batch sangria.

Pomegranate Pineapple Sangria

Save time by using frozen fruit!

Berry and citrus flavours give this soda a zippy, refreshing edge.

NEW!



Compliments Raspberry Lime Club Soda, 12 x 355 mL



NEW!

Compliments Frozen Pomegranate Arils, 400 g

Find red wine in select stores.



## Pomegranate Pineapple Sangria

PREP TIME: 10 min. | INACTIVE TIME: 1 hr.  
TOTAL TIME: 1 hr. 15 min. | SERVES: 8

- 1 bottle (750 mL) dry red wine
- 1 cup (250 mL) chopped fresh pineapple
- $\frac{3}{4}$  cup (150 mL) Compliments Frozen Pomegranate Arils
- $\frac{1}{2}$  cup (125 mL) freshly squeezed clementine juice (from about 4 clementines)
- 2 clementines, peeled and thinly sliced
- $\frac{1}{3}$  cup (75 mL) orange liqueur
- 2 tbsp (30 mL) honey
- 1 tsp (5 mL) vanilla extract

### Ice

- 2 cans (each 355 mL) Compliments Raspberry Lime Club Soda, for serving

In large pitcher, stir together wine, pineapple, pomegranate arils, clementine juice, clementines, orange liqueur, honey and vanilla. Cover and refrigerate until chilled, 1 to 2 hr. Add ice to 8 glasses. Divide sangria mixture among glasses; top with club soda.

**PER SERVING** ( $\frac{1}{8}$  of the recipe)  
90 Calories | 1 g Protein | 0.3 g Total fat | 0 g Saturated fat | 0 mg Cholesterol | 21 g Carbs | 1 g Fibre | 17 g Sugars | 10 mg Sodium

### TIPS:

- Use fresh, frozen or canned pineapple packed in juice.
- Substitute orange liqueur with pomegranate- or berry-flavoured liqueur or brandy.



Stock up on your favourite breads in our Bakery.

Sliced mild chorizo, serrano ham and salchichón are key to a festive fiesta.



NEW!

IMPORTED FROM SPAIN  
Sensations by Compliments Trio Tapas, 100 g



Compliments Mini Quiche Assortment, 480 g



Sensations by Compliments Jumbo Black Tiger Shrimp with Cocktail Sauce, 21-22 pieces

More than 60 delicious trays to choose from! Visit [sobeys.com/entertaining](https://www.sobeys.com/entertaining) to order.

# OPEN HOUSE. Magic

Brunch is the answer when you want to serve up a friendly gathering—any time of day!—with less fuss.



Gruyère Cheese & Bacon  
Mushroom Caps



Sensations by  
Compliments  
pâtés and mousSES  
are rich, creamy  
and always ready  
for a party.

*Nutty, creamy  
Gruyère melts  
so well—it's a  
delicious match for  
these spiced-up  
mushrooms.*



Cellar-Aged Gruyère,  
Deli portioned



Sensations by Compliments  
Country-Style Grand-Mère  
Pâté, 150 g



### Gruyère Cheese & Bacon Mushroom Caps

PREP TIME: 10 min. | TOTAL TIME: 1 hr.  
SERVES: 12

24 large cremini mushrooms, each about  
2-in. (5-cm) diameter

4 slices **bacon**, such as Sensations  
by Compliments Jalapeño Thick Centre  
Cut Bacon

½ cup (125 mL) finely chopped **onion**

1 tbsp (15 mL) finely chopped **fresh thyme**

¼ cup (60 mL) **red wine**

2 tsp (10 mL) **Worcestershire sauce**

2 tsp (10 mL) **Dijon mustard**

⅓ cup (75 mL) **breadcrumbs**

⅓ cup (75 mL) shredded **cellar-aged  
Gruyère cheese**

**1.** Remove and finely chop mushroom  
stems; set stems and caps aside.  
Heat skillet over medium heat. Cook  
bacon until crisp and golden, 4 to  
6 min. Reserving bacon fat in skillet,  
drain bacon on paper towel. Finely  
chop; set aside.

**2.** Heat reserved bacon fat over medium  
heat. Stir in onion, chopped mushroom  
stems and thyme; cook until onion has  
softened, about 5 min. Stir in wine and  
Worcestershire sauce; cook until most  
of liquid has evaporated. Mix in mustard.  
Let cool completely.

**3.** Preheat oven to 425°F (220°C). Line  
baking sheet with parchment paper.

**4.** Stir together onion mixture, reserved  
bacon, breadcrumbs and cheese.  
Spoon 1 tbsp (15 mL) filling into each  
mushroom cap. Place mushroom caps  
on prepared baking sheet, spacing about  
2 in. (5 cm) apart. Bake until mushrooms  
are tender and filling is golden brown,  
10 to 12 min. Serve hot.

**PER SERVING** (2 mushroom caps)  
50 Calories | 3 g Protein | 2.5 g Total fat |  
1 g Saturated fat | 5 mg Cholesterol | 5 g Carbs |  
1 g Fibre | 1 g Sugars | 110 mg Sodium



**WE PROMISE  
OUR RECIPES ALWAYS  
WORK—AND TASTE  
DELICIOUS.**



Sweet Potato  
Hand Pies.  
Find this  
recipe online.



Strawberry-Lemon  
Crescent Roll Wreath.  
Find this recipe online.



Compliments Frozen  
Chunky Diced Sweet  
Potato, 500 g



Sensations by  
Compliments Pure  
Strawberry Jam,  
250 mL



# TREATS FOR *Santa*

It's hard work spreading all that holiday magic. Give Saint Nick something special on Christmas Eve.

Really want to make Santa smile? Add a shot of brandy, rye or dark rum to his egg nog and top it with freshly grated nutmeg.

3-Ingredient Macaroons. Find this recipe online.

Sugar Cookies. Find this recipe online. See next page for icing instructions.

Chocolate Caramel Popcorn Squares

Sensations by Compliments Luxury Belgian Biscuit Collection



Sensations by Compliments Luxury Belgian Biscuit Collection, 650 g



Sensations by Compliments Egg Nog, 1 L



## Chocolate Caramel Popcorn Squares

PREP TIME: 10 min. | TOTAL TIME: 25 min.  
MAKES: 16 squares

¼ cup (60 mL) butter  
5 cups (1.25 L) mini marshmallows  
1 tsp (5 mL) vanilla extract  
6 cups (1.5 L) Sensations by Compliments Caramel Popcorn  
1 cup (250 mL) Compliments Dark Chocolate Covered Almonds, coarsely chopped

1. Line 8-in. (20-cm) square baking pan with parchment paper.
2. Melt butter in large saucepan over low heat. Add marshmallows; stir frequently until completely melted. Stir in vanilla. Remove from heat. Let cool slightly, 2 to 3 min. (If the mixture is too

All dressed up for a party, these chocolatey, crispy biscuits make a sweet gift.



Compliments Dark Chocolate Covered Almonds, 400 g



Sensations by Compliments Caramel Popcorn, 250 g

hot, the popped popcorn will deflate.)

3. Working quickly, stir popcorn into marshmallow mixture until coated; fold in chocolate almonds. Scrape into prepared pan. Using slightly dampened hands or buttered spatula, press popcorn mixture evenly in pan. Let cool completely at room temperature. Cut into 16 squares.

**PER SERVING** (1 square)  
200 Calories | 2 g Protein | 10 g Total fat | 5 g Saturated fat | 10 mg Cholesterol | 26 g Carbs | 2 g Fibre | 17 g Sugars | 90 mg Sodium

### TIPS:

- Shape popcorn mixture into balls or clusters for variations.
- Substitute dark chocolate covered almonds with milk chocolate covered almonds.

## COOKIE PAINTING 3 EASY STEPS

### Paintbrush Icing for Sugar Cookies

PREP TIME: 5 min. | TOTAL TIME: 25 min.  
MAKES: Icing for about 24 cookies

1½ cups (375 mL) icing sugar, plus more if needed  
4 tsp (20 mL) milk, plus more if needed  
1½ tsp (7 mL) lemon juice  
assorted food colourings

1. Sift icing sugar into large bowl. Mix in milk and lemon juice until smooth. Icing should be thickness of honey. If too thick, stir in additional milk, 1 tsp (5 mL) at a time; if too thin, stir in additional sifted icing sugar, about 2 tbsp (30 mL) at a time.
2. Divide icing among multiple dishes. Keeping to a single food colouring in each dish, mix in a few drops to create desired shade.
3. Using one small clean paintbrush for each colour, brush icing onto plain sugar cookies. To avoid smearing, allow each colour to dry before proceeding with next colour. Let icing on cookies dry, about 15 min.

**PER SERVING** (2 tbsp/30 mL)  
100 Calories | 0.1 g Protein | 0 g Total fat | 0 g Saturated fat | 0 mg Cholesterol | 26 g Carbs | 0 g Fibre | 26 g Sugars | 1 mg Sodium





# Sweet FAMILY MEMORIES

Our gingerbread house kit is fun for the whole family to build. Just add creativity!

For added fun, sprinkle shredded coconut around the house for a snowy setting.

This simple kit comes complete with cookie house pieces, frosting, candies and sprinkles, so you can get right down to crafting your masterpiece.



Compliments Gingerbread House Kit, 1.35 kg



# FAMILY-FRIENDLY *New Year's*

Mocktails, cocktails, nibbles and snacks—our plan for your New Year's revelry includes the whole family.

Mulled Cranberry Punch. Find this recipe online.

Lemon & Ginger Fizz. Find this recipe online.

Grapefruit-Raspberry Mimosa Mocktail. Find this recipe online.

For adults, swap sparkling water for sparkling wine.



Compliments Cranberry Cocktail, 1.89 L



Compliments Cranberries, 340 g





Bacon Cheeseburger Meatball Poppers. Find this recipe online.

Ready-made meatballs make this recipe easy!

2  
Aged Cheddar Cheese & Apple Dip. Find this recipe online.

Ask your Cheese Ambassador or Deli Specialist for advice on the variety of cheese that will suit you best.

Marinated Cheese Bites. Find this recipe online.

8  
Cranberry Barbecue Meatballs. Find this recipe online.

Serve up easy, pleasing finger foods for little ones (and not-so-adventurous eaters). Simple sauces, tasty dippers and mild flavours are key here. Make sure everyone has plenty of napkins!

## The Kids' Table

This side of the table is for bolder palates. Think a little spicy and definitely a little decadent. Treat everyone to your prettiest plates and glassware to create a magical holiday atmosphere.

## The Adults' Table



Sensations by Compliments Mexican-Style Chicken Chunkz, 750 g

1

Crunchy chicken paired with a mild Mexican-style tomato salsa or a spicy Thai-style sweet chili sauce makes zesty party bites.



Sensations by Compliments Sterling Silver® Chuck Beef Meatballs, 560 g

8



Snowdonia Beechwood-Smoked and Red Devil Cheese, 200 g each

2

Chocolatey cheesecake bites—in zippy peppermint or simple chocolate and vanilla—are rich bite-size treats kids and grown-ups will love.



Sensations by Compliments Chocolate & Vanilla Cheesecake Bites, 16 pk

4



Sensations by Compliments Chocolate Peppermint Cheesecake Bites, 16 pk

5



Compliments Large Pacific White Shrimp with Cocktail Sauce, 40–50 pieces

7



Sensations by Compliments Tempura Shrimp with Sweet Soya Dipping Sauce, 12 pk

3



Sensations by Compliments Thai-Style Chicken Chunkz, 750 g

6



# ORDER UP SOME *Holiday Magic!*



Product selection may vary

**T**ake the pressure off holiday menu planning. Our entertaining trays are a delicious way to host without spending tons of time in the kitchen...and they're super easy to order online.

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- 2.** Arrange your pickup date and time.
- 3.** Pick up in-store in as little as 24 hours.



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Availability of certain products may be limited in some stores. Most products will be in-store Thursday, November 9 to Thursday, December 28, 2017. Stores reserve the right to limit quantities. Product packaging of some products found in-store may be different from packaging shown.